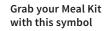




# Beef & Mushroom Filo Pie

with Thyme













Thyme





**Beef Mince** 

Aussie Spice





Tomato Paste

Garlic Paste





Sweet & Savoury Glaze

Chicken-Style Stock Powder



Filo Pastry

Prep in: 20 mins Ready in: 40 mins

This cosy dish packs in a veggie-loaded beef base that's full of flavour, then tops off the whole dish with a light and flakey filo pastry. Be sure to serve it fresh from the oven for an optimally crisp pastry!

Pantry items

Olive Oil, Brown Sugar, Butter

SHY



# Before you start

Wash your hands and any fresh food.

#### You will need

Large frying pan · Medium or large baking dish

#### Ingredients

	2 People
olive oil*	refer to method
carrot	1
celery	1 medium bag
thyme	1 bag
sliced mushrooms	1 medium bag
beef mince	1 small packet
Aussie spice blend	1 medium sachet
tomato paste	1 medium packet
garlic paste	1 packet
brown sugar*	½ tsp
sweet & savoury glaze	1 medium packet
chicken-style stock powder	1 medium sachet
butter*	40g
water*	½ cup
filo pastry	6 sheets
*Pantry Items	

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4537kJ (1084Cal)	<b>755kJ</b> (180Cal)
Protein (g)	48.3g	8g
Fat, total (g)	40.2g	6.7g
- saturated (g)	16.8g	2.8g
Carbohydrate (g)	124g	20.6g
- sugars (g)	22.5g	3.7g
Sodium (mg)	2628mg	437mg

The quantities provided above are averages only.

#### Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Get prepped

- Preheat oven to 240°C/220°C fan-forced.
- Finely chop carrot. Thinly slice celery. Pick thyme leaves.



## Assemble & bake the pie

- Transfer beef and mushroom filling to a baking dish.
- In a small heatproof bowl, microwave remaining butter in 10 second bursts until melted.
- Lightly scrunch each sheet of filo pastry (see ingredients) and place
  on top of the beef mixture to cover completely. Gently brush melted butter
  over to coat.
- Bake pie until pastry is golden, 15-20 minutes.



## Cook the beef filling

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook sliced mushrooms, carrot and celery until starting to soften, 3-4 minutes.
- Add beef mince and cook, breaking up with a spoon, until just browned,
   3-4 minutes.
- Reduce heat to medium then add Aussie spice blend, tomato paste, garlic
  paste, thyme and the brown sugar and cook until fragrant, 1 minute.
- Stir in sweet & savoury glaze, chicken-style stock powder, 1/2 the butter and the water, until slightly reduced, 1-2 minutes. Season with pepper.

**TIP:** Drain oil from pan before adding the spice blend for best results.



## Serve up

• Divide beef & mushroom filo pie between plates. Enjoy!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate







Scan here if you have any questions or concerns

We're here to help!

